

STUDENT CREDIT AND PROGRESSION ASSESSMENT							STUDENT		Local		Inter.																																																																			
DATE PREPARED		15/05/2025		COURSE CODE		CRS1201422		CREDIT POINTS		192																																																																				
COURSE TITLE		Bachelor of Culinary Management (Professional Practice)																																																																												
Student Number/Name																																																																														
Assessment Legend		Enrolled	E	Passed	✓	Exempt	X	To Complete	O	Next Enrolment	O	Substitute	S																																																																	
Year 1				Pre-requisite		Semester		<div>Pre-requisite</div> <div>Before undertaking a subject you must successfully complete any pre-requisite subjects</div> <div>Semester</div> <div>The listed semesters indicate when the subjects are planned for delivery across the academic year. This is a guide and subject to change.</div> <div>Comments:</div> <div>ENROLMENT INSTRUCTIONS:</div> <div><div>1. Students must complete all core subjects and elective requirements</div><div>2. You can view your completed, credited, exempt and enrolled subjects in eStudent</div><div>3. Review pre-requisite information and the semester guide</div><div>4. Review the timetable for the next semester</div><div>5. Plan your enrolment and class registration</div><div>6. Students may only enrol in 4 academic subjects each semester</div></div> <div>WORK INTEGRATED LEARNING – Plan for you Work Placement as you commence Year 2 to ensure you undertake approved placement for your career.</div> <div>Contact Julie London JulieL@angliss.edu.au</div> <div>Course Rules</div> <div>A maximum of 60 credit points (10 subjects) can be taken from the 500 series subjects. This includes Core and Elective subjects with a status of Passed or Exempt.</div> <div>Study Plan</div> <table><tr><td colspan="2">Credit</td><td>Subjects</td><td></td><td></td></tr><tr><td colspan="2">Completed</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 1</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 2</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 1</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 2</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 1</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 2</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 1</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td>Semester 2</td><td>202</td><td>Subjects</td><td></td><td></td></tr><tr><td colspan="2">Total</td><td>Subjects</td><td></td><td>Credit Points</td></tr><tr><td colspan="2">Anticipated Completion</td><td colspan="3"></td></tr><tr><td colspan="2">Approved</td><td colspan="3"></td></tr></table>						Credit		Subjects			Completed		Subjects			Semester 1	202	Subjects			Semester 2	202	Subjects			Semester 1	202	Subjects			Semester 2	202	Subjects			Semester 1	202	Subjects			Semester 2	202	Subjects			Semester 1	202	Subjects			Semester 2	202	Subjects			Total		Subjects		Credit Points	Anticipated Completion					Approved				
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	O	CUL501	Cookery and Recipes		S1, S2																																																																									
		MAN501	Management Fundamentals		S1, S2																																																																									
		HOS509	Food and Beverage Knowledge		S1,S2																																																																									
	O	RESS01	Foundation Academic Communication Skills																																																																											
	O	GAS559	Foundations of Cuisine		S1, S2																																																																									
	O	CUL504	Understanding Food Service		S1, S2																																																																									
		CUL502	Culinary Techniques	CUL501	S1, S2																																																																									
		MAN502	Financial Concepts		S1, S2																																																																									
Year 2																																																																														
		HOS603	Sustainable Procurement for Hospitality and Tourism		S1, S2																																																																									
		MAN601	Introduction to Marketing		S1, S2																																																																									
		MAN606	Human Resource Operations for the Services Industry		S1, S2																																																																									
			Elective																																																																											
		GAS659	Cooks and Chefs in Society	GAS559	S1, S2																																																																									
		CUL602	Restaurant Service	CUL502	S1, S2																																																																									
		MAN605	Financial Analysis and Decision Making	MAN502	S1, S2																																																																									
		MAN702	Risk and Legal Issues		S1, S2																																																																									
Year 3																																																																														
		CUL618	Professional Practice 1		S1, S2																																																																									
		CUL718	Professional Practice 2	CUL618	S1, S2																																																																									
Year 4																																																																														
		CUL702	Flavour and Function	CUL602	S1, S2																																																																									
		HOS701	Menu Design and Engineering		S1, S2																																																																									
		MAN706	Innovation and Entrepreneurship		S1, S2																																																																									
			Elective																																																																											
		HOS702	Project Restaurant	HOS701	S1, S2																																																																									
		GAS759	Imagining Culinary Futures	GAS659	S1, S2																																																																									
		MAN707	Strategy, Change and Leadership		S1, S2																																																																									
			Elective																																																																											
Cannot be selected – Institute award only																																																																														
		FHE521	Unspecified Elective																																																																											
		FHE522	Unspecified Elective																																																																											
		FHE621	Unspecified Elective																																																																											
		FHE622	Unspecified Elective																																																																											
		FHE714 FHE718	Professional Practice 2 (Academic) Professional Practice 2 (Industry)																																																																											